JELL-O® SNACKTIVITIES™ are the perfect way to enjoy some yummy after-school fun. All recipe directions that **look like this** are designed especially for kids. So now, it's easier than ever to create great JELL-O® pudding and gelatin recipes for all occasions.

CREAMY PUMPKIN JIGGLERS™

2 1/2 cups boiling water (Do not add cold water.)

4 packages (4-serving size) or 2 packages (8-serving size) JELL-O® Brand Orange Flavor Gelatin

1 cup cold milk

1 package (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling

Decorations: Candy corn and black licorice

KITCHEN TOOLS: • a measuring cup • a large bowl • a mixing spoon • a medium bowl • a wire whisk • a 13x9-inch pan • pumpkin-shaped cookie cutters • a metal spatula

COOKIE DUNK PUDDING

2 cups cold milk

1 package (4-serving size) JELL-O® Instant Pudding and Pie Filling*, any flavor

20 to 30 miniature cookies

*Or use JELL-O® Cook and Serve Pudding and Pie Filling prepared with milk as directed on package. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • a measuring cup • a medium bowl • a wire whisk • a spoon • 4 dessert dishes

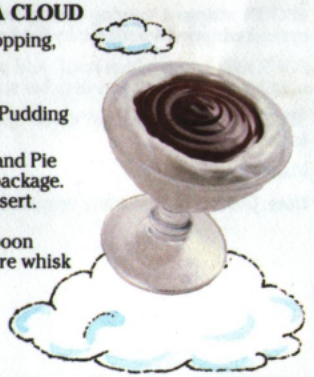
JIGGLER™ BELLS

2 1/2 cups boiling water (Do not add cold water.)

4 packages (4-serving size) or 2 packages (8- serving size) JELL-O® Brand Gelatin, any flavor

KITCHEN TOOLS: • a measuring cup • a large bowl • a 13x9-inch pan• Christmas cookie cutters • a metal spatula

PUDDING IN A CLOUD



1 tub (8 ounces) COOL WHIP® Whipped Topping, thawed

2 cups cold milk

1 package (4-serving size) JELL-O® Instant Pudding and Pie Filling,* any flavor.

*Or use JELL-O® Cook and Serve Pudding and Pie Filling prepared with milk as directed on package. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • 6 dessert dishes • a spoon • a measuring cup • a medium bowl • a wire whisk

DALMATIAN CUPS

30 chocolate wafer cookies

2 cups cold milk

1 package (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling*

2 cups thawed COOL WHIP® Whipped Topping

Decorations: KRAFT® Miniature Marshmallows, miniature chocolate-coated mints or multi-colored milk chocolate candies, black string licorice, chocolate wafer cookies, cut in half

*Or use JELL-O® Cook and Serve Pudding and Pie Filling prepared with milk as directed on package. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • a zipper-style plastic bag • a rolling pin • a measuring cup • a large bowl • a wire whisk • a spoon • 8 dessert dishes

DIRT CUPS™

1 package (16 ounces) chocolate sandwich cookies

2 cups cold milk

1 package (4-serving size) JELL-O® Chocolate Flavor Instant Pudding and Pie Filling*

1 tub (8oz.) COOL WHIP® Whipped Topping, thawed

8-10 (7-ounce) paper or plastic cups

Decorations: Gummy worms & frogs, candy flowers, chopped peanuts, granola

*Or use JELL-O® Cook and Serve Pudding and Pie Filling prepared with milk as directed on package. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • a zipper-style plastic bag • a rolling pin • a measuring cup • a large bowl • a wire whisk • a mixing spoon • measuring spoons

PINWHEELS

1 package (4-serving size) JELL-O® Brand Gelatin, any flavor

1/2 cup warm water

1 1/2 cups KRAFT® Miniature Marshmallows or 12 KRAFT® Jet-Puffed Marshmallows

KITCHEN TOOLS:• an 8-or 9-inch square pan • a paper towel • a measuring cup • a medium microwavable bowl • a mixing spoon • a knife

BUMBLE BEES

10 chocolate wafer cookies

2 cups cold milk

1 package (4-serving size) JELL-O® Vanilla or Banana Flavor Instant Pudding and Pie Filling*

Decorations: Large black gumdrops, black string licorice, chocolate wafer cookies, cut in half

*Or use JELL-O® Cook and Serve Pudding and Pie Filling prepared with milk as directed on package. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • a zipper-style plastic bag • a rolling pin • a measuring cup • a medium bowl • a wire whisk• a spoon • 4 dessert dishes

WATERMELON SLICES

2 packages (4-serving size) or 1 package (8-serving size) JELL-O® Brand Watermelon Flavor Gelatin

2 cups boiling water

1 cup cold water

1 cup thawed COOL WHIP® Whipped Topping

3 drops green food coloring

Chocolate sprinkles

KITCHEN TOOLS: • a measuring cup • a medium bowl • a mixing spoon • an 8-inch round cake pan • a serving plate • a knife • a metal spatula

STAR SPANGLED SNACK

1 package (4-serving size) JELL-O® Brand Gelatin, any red flavor

1 package (4-serving size) JELL-O® Brand Berry Blue Flavor Gelatin

2 cups boiling water

1 cup cold water

2 cups thawed COOL WHIP® Whipped Topping

Decorations: Additional thawed COOL WHIP® Whipped Topping, KRAFT® Jet-Puffed Marshmallows, Colored sugar

KITCHEN TOOLS: • a measuring cup • 2 medium bowls • 2 mixing spoons • 2 (8-inch) square pans • 8 dessert dishes • a rolling pin • a knife

TIGER CUPS

10 chocolate wafer cookies

1/2 cup peanut butter

1 1/2 cups cold milk

1 package (4-serving size) JELL-O® Vanilla or Butterscotch Flavor Instant Pudding and Pie Filling*

Decorations: Large black gumdrops, cut into triangles, orange gumdrops, cut in half, black string licorice, small black gumdrops, graham crackers, cut into triangles.

*Or use JELL-O® Butterscotch Flavor Cook and Serve Pudding and Pie Filling prepared with 2 cups milk as directed on package; omit peanut butter. Refrigerate 2 hours before assembling dessert.

KITCHEN TOOLS: • a zipper-style plastic bag • a rolling pin

POUR milk into medium bowl. Add the pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

SPOON 1/2 of the pudding into 4 dessert dishes. **Stand 4 to 6 cookies in each dish of pudding, placing them along sides of dish.** Top with remaining pudding.

SERVE immediately or refrigerate until ready to serve. **Decorate top with remaining cookies**

Makes 4 servings.

STIR boiling water into gelatin in large bowl. Dissolve completely; cool to room temperature.

POUR milk into medium bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Quickly pour into gelatin. Stir with wire whisk until well blended. Pour mixture slowly into 13 x 9-inch pan.

REFRIGERATE at least 3 hours or until firm. Dip bottom of pan in warm water for about 15 seconds to loosen gelatin.

CHOOSE pumpkin-shaped cookie cutters. Press cutters into JELL-O® and then lift the cutter straight up. Use your fingers to remove JIGGLERS™ from the pan. Let Mom help with a metal spatula. Decorate with candy corn and licorice to make jack-o'-lantern faces just before serving.

Makes 24 pieces or 4 to 6 servings.

BREAK cookies into chunky pieces in zipper-style plastic bag with rolling pin or in food processor.

POUR milk into large bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

STIR in whipped topping and crushed cookies. Spoon into 8 dessert dishes. Refrigerate until ready to serve. Create dalmatians just before serving.

TO MAKE DALMATIANS: Use marshmallows for eyes, mints for nose, black string licorice for mouth and cookies for ears.

Makes 8 servings.

SPOON whipped topping evenly into 6 dessert dishes. Using a spoon, spread whipped topping into the bottom and up sides of each dish.

POUR milk into medium bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

SPOON pudding into the "cloud" you just created. Refrigerate until ready to serve.

Makes 6 servings.

Note: Dessert is best when prepared and served same day.

STIR boiling water into gelatin in large bowl. Dissolve completely. Pour mixture slowly into 13x9-inch pan.

REFRIGERATE at least 3 hours or until firm. Dip bottom of pan in warm water for about 15 seconds to loosen gelatin.

CHOOSE Christmas cookie cutters. Press cutters into the JELL-O® and then lift the cutter straight up. Use your fingers to remove JIGGLERS™ from the pan. Let Mom help with a metal spatula.

Makes 24 pieces or 4 to 6 servings.

CRUSH cookies in zipper-style plastic bag with rolling pin or in food processor.

POUR milk into medium bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

SPOON 1/3 of the pudding into 4 dessert dishes. Sprinkle each with 1 tablespoon of the crushed cookies. Repeat layers, ending with pudding. Refrigerate until ready to serve. Create bumble bees just before serving.

TO MAKE BUMBLE BEES: Attach gumdrops to sides of dish by making a small cut on side. **Insert small pieces of licorice into gumdrop to form antennae, eyes and stinger. Place cookies in pudding to form wings.**

Makes 4 servings.

SPRAY (2 to 3 short sprays) 8-or9 inch square pan with no stick cooking spray. Spread on bottom and sides of pan with paper towel.

MIX gelatin and water in 1 1/2 to 2-quart microwavable bowl. Microwave on HIGH 1 1/2 minutes*; stir to dissolve completely.

MEASURE or count marshmallows; add to gelatin. Microwave 1 minute* or until marshmallows are puffed and almost melted. Stir mixture slowly until marshmallows are completely melted and mixture is smooth. (Creamy layer will float to top.) Pour into prepared pan. Refrigerate 45 minutes or until firm.

LOOSEN edges with knife for easy rolling. **Starting at one edge, roll up tightly.** Let Mom help with a knife and with seam-side down, cut into 1/2-inch slices. **Serve immediately or refrigerate until ready to serve.**

Makes 10 to 12 pieces.

Helpful Tips: For easier cutting, use a sharp knife that has been dipped in warm water. Recipe can be prepared in advance. If refrigerated 8 hours or longer, let stand at room temperature about 30 minutes before rolling.

*Ovens vary. Cooking time is approximate.

CRUSH cookies in zipper-style plastic bag with rolling pin or in food processor.

POUR milk into large bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

STIR in whipped topping and 1/2 of the crushed cookies.

PLACE 1 tablespoon crushed cookies in each cup. Fill cups about 3/4 full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour or until ready to serve. Plant gummy worms or other candy creatures into the cups of "dirt".

Makes 8 to 10 servings.

CRUSH cookies in zipper-style plastic bag with rolling pin or in food processor.

STIR peanut butter in medium bowl until smooth. Gradually stir in milk until smooth. Add pudding mix. Beat with wire whisk 1 to 2 minutes or until well blended. Let stand 5 minutes or until thickened.

SPOON 1/3 of the pudding into 4 dessert dishes. Sprinkle each with 1 tablespoon of the crushed cookies. Repeat layers, ending with pudding. Refrigerate until ready to serve. Create tigers just before serving.

TO MAKE TIGERS: Attach gumdrop triangles to sides of dish by making a small cut at point. **Insert small pieces of licorice into each triangle to make whiskers. Place orange gumdrops halves, small gumdrops and graham crackers in pudding to form eyes and ears.**

Makes 4 servings.

DISSOLVE each package of gelatin completely in 1 cup boiling water in separate bowls. Stir 1/2 cup cold water into each bowl of gelatin. Pour each mixture into separate 8-inch square pans.

REFRIGERATE at least 3 hours or until firm. Cut each pan into 1/2-inch cubes

SPOON red cubes evenly into 8 dessert dishes. Cover with whipped topping.Top with blue cubes.

Garnish with additional whipped topping. Flatten marshmallows with rolling pin. Let Mom help with a knife and cut marshmallows into star shapes. **Moisten slightly and sprinkle with colored sugar. Place on top of snack. Serve immediately or refrigerate until ready to serve.**

Makes 8 servings.

DISSOLVE gelatin completely in boiling water in medium bowl. Stir in cold water. Pour into 8-inch round cake pan.

REFRIGERATE at least 4 hours or until firm. Dip pan into warm water, just to rim for about 10 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of pan. Invert; holding pan and plate together, shake slightly to loosen. Gently remove pan. Cut circle of gelatin in half.

MIX whipped topping and food coloring. Spread on rounded edge of each half to make "rind". Decorate with sprinkles for "seeds," if desired. Cut each half into wedges. **Serve immediately or refrigerate until ready to serve.**

Makes 8 servings.